



PREP  
TIME  
20 min

COOK  
TIME  
15 min

TOTAL  
TIME  
35 min

SERVINGS  
4

Made with

# Cashew Chicken Lettuce Wraps

## Ingredients

- 1 tbsp butter
- 1 tbsp sesame oil
- 1 lb boneless skinless chicken breasts, cut into 1-inch pieces
- 2 cloves garlic, minced
- 1/4 tsp salt
- 1/4 tsp black pepper
- 2 tbsp hoisin sauce
- 2 tbsp soy sauce
- 2 tbsp rice vinegar
- 1/2 cup reduced-sodium chicken broth
- 1 tbsp cornstarch
- 2/3 cup chopped NUT HARVEST® Sea Salted Whole Cashews
- 12 large Boston lettuce leaves
- 1/2 cup matchstick carrots
- 3 scallions, thinly sliced

## How to make it

1. Into large skillet set over medium-high heat, add butter and oil; stir until melted. Add chicken, garlic, salt and pepper; cook, stirring occasionally, for 6 to 8 minutes or until starting to brown. Stir in hoisin sauce, soy sauce and vinegar; bring to a boil.
2. In small bowl, whisk together chicken broth and cornstarch. Stir slurry into skillet; return to a boil. Cook, stirring occasionally, for 3 to 5 minutes or until sauce has thickened and chicken is cooked through. Stir in NUT HARVEST® Whole Cashews.
3. Divide chicken mixture among lettuce leaves. Sprinkle with carrots and scallions.



**NUT HARVEST® Sea Salted Whole Cashews**